

Listing of Claims:

1 - 4 (Cancelled)

5. (Currently Amended) A process for the preparation of ~~ready to cook~~ part-cooked french fried potatoes ~~which process comprises to reduce acrylamide production in subsequent cooking thereof, wherein said process comprises~~ chopping potatoes, fermenting the chopped potatoes with a lactic acid producing ~~microorganism~~ bacterium, frying the fermented chopped potatoes, and optionally loading the fried fermented chopped potatoes into a container.

6. (Currently Amended) A process for the preparation of ~~ready to cook~~ part-cooked french fried potatoes ~~which process comprises to reduce acrylamide production in subsequent cooking thereof, wherein said process comprises~~ chopping potatoes, treating the chopped potatoes with a physiologically acceptable acid, frying the acid treated potatoes, and optionally loading the fried potatoes into a container.

7. (Currently Amended) A container, ~~preferably a sealed container,~~ containing oven-ready french fried potatoes produced by frying chopped potatoes pre treated with a lactic acid producing ~~microorganism~~ bacterium and/or a physiologically acceptable acid.

8. (Previously presented) French fries produced by a process as claimed in claim 5.

9. (Previously presented) French fries produced by a process as claimed in claim 6.

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10. (New) The container of claim 7 which is a sealed container.
11. (New) French fries of claim 8, wherein the amount of acrylamide was reduced by 38%.
12. (New) French fries of claim 9, wherein the amount of acrylamide was reduced by 38%.